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CHERNIVTSI HIGH SCHOOL OF COMMERCE of State University of Trade and Economics



UKRAINE





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HORYSHKI

Ukraine



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HIGH SCHOOL OF COMMERCE**
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HORYSHKI

Legends and History

• FRANCE

- In the 19th century, a French pastry chef, while hard at work on some desserts, baked “sweet walnuts” as a snack for himself.

• GERMANY

- German confectioners began to produce “sweet walnuts” in the middle of the 19th century.

• UKRAINE

- In 1947, Mykola Rakhivskyi - a Ukrainian confectioner - was the first to produce and sell **HORYSHKI** “walnuts” in Transcarpathia, Ukraine.



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HORYSHKI

RECIPE

- Traditional



- Modified

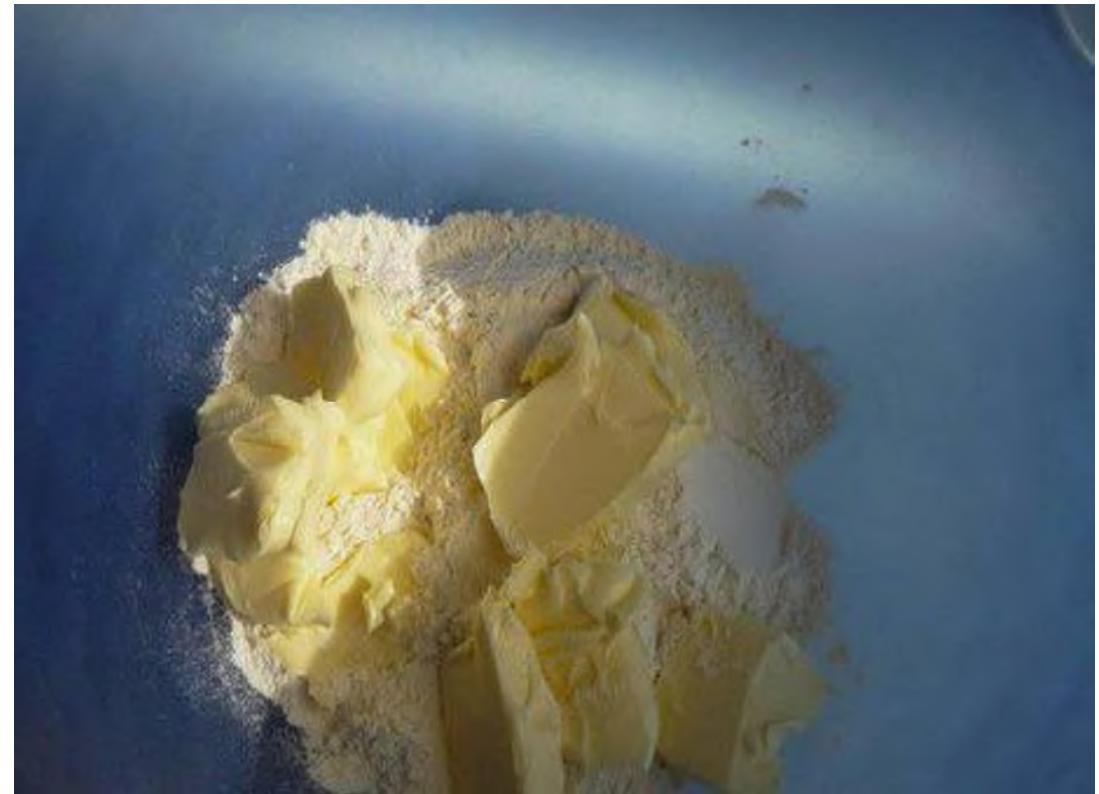




HORYSHKI

Recipe Ingredients

Wheat flour	250 g
Butter (chilled)	150 g
Sugar	50 g
Egg	1
Baking powder	1 tea spoon
Vanilla sugar	1 tea spoon
Salt	$\frac{1}{4}$ tea spoon
Dough colouring	optional





HORYSHKI

Instructions:

Step 1

- **Mix** flour, baking powder, salt and vanilla sugar in a bowl.
- **Add** the cold cubed butter and **cut it into** the flour with a knife or **rub** it with your fingers until crumbs form.
- **Beat** the egg and add sugar. **Knead** the dough quickly. If it is too dry, you can **add** 1-2 tablespoons of cold water.
- **Wrap** the dough in a film and put it in the refrigerator for 30 minutes.



HORYSHKI

Instructions: Step 2

- **Form** small balls from each part of the dough.
- **Use** special forms or molds for walnut cookie shells.
- **Bake** in an oven preheated to 180°C for about 15-20 minutes or until golden.
- **Take** two chilled walnut cookie shells and spread the ganache onto one of them, then attach with the other. **Press** lightly to hold the cookie shells together.





HORYSHKI

Filling: Pistachio Ganache

A higher proportion of chocolate creates a **"firm" ganache** that has the consistency of thick paste at room temperature, and that hardens upon refrigeration.

Ingredients of the filling:

White chocolate – 200 g
Cream 33–35% – 100 ml
Pistachio paste – 50 g





HORYSHKI

Organoleptic characteristics:

taste - buttery, savoury, vanilla

colour - depends on the food colouring

odour - vanilla, pistachio, white chocolate

texture - friable, crumbly, fine, light





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HORYSHKI

Utensils and Equipment

Bowl, spatula, cutting board, rolling pin, mixer, aluminum walnut cookie molds, Walnut cookie mold maker, Electric walnut sweet cake machine, silicon molds, oven





QUIZ

1. It was _____ to introduce walnut cookies to the public ¶

- a) a French pastry chef ¶
- b) a German pastry chef ¶
- c) a Ukrainian pastry chef ¶

2. Authentic Ukrainian recipe of Horyshki included _____ ¶

- a) butter ¶
- b) margarine ¶
- c) lard ¶

3. A Horyshki dough is _____ ¶

- a) shortcrust ¶
- b) batter ¶
- c) phyllo ¶

4. It is better to use natural food colouring because _____ ¶

- a) it is easy to add ¶
- b) it is healthier ¶
- c) it is fancier ¶

5. Chocolate ganache for Horyshki must be _____ ¶

- a) soft ¶
- b) mild ¶
- c) firm ¶

6. To make a Horyski piece you need _____ ¶

- a) 3 cookie shells ¶
- b) 1 cookie shell ¶
- c) 2 cookie shells ¶

7. Traditionally Ukrainians use _____ to make Horyshki ¶

- a) aluminum walnut cookie molds ¶
- b) Electric walnut sweet cake machine ¶
- c) silicon molds ¶

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“BUKOVYNA WALNUTS”



HOW TO SAY “PEACE” IN DIFFERENT EUROPEAN LANGUAGES

